

QUICK BISCUIT MIX



CLOUDY

MAKES: 18 biscuits

INGREDIENTS:

3 cups all-purpose flour
1-1/2 tablespoons baking powder
1-1/2 teaspoons salt
3/4 cups butter or margarine
3/4 cups buttermilk, plain yogurt
or sour cream

DIRECTIONS:

1. Sift the flour, baking powder, and salt on waxed paper a few times, then transfer to a medium-size mixing bowl.
2. Cut in the butter or margarine, working the dough until it looks like a coarse meal (at this point, the mixture can be stored in covered Mason jars in

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- the refrigerator for up to 2 months).
3. Preheat the oven to 450°
 4. Add the buttermilk, plain yogurt, or sour cream to the biscuit mix.
 5. If the dough is too sticky, add more biscuit mix.
 6. Turn the dough out onto a lightly floured surface and knead

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DIRECTIONS:

- lightly.
7. Roll out to about 1/2 inch thickness and cut into 2 inch circles.
 8. Press the scraps together, roll, and repeat until all the dough is used.
 9. Bake on an ungreased cookie sheet for 12 minutes.



To reheat biscuits, place them in a dampened paper bag in a warm oven (200° or below) for 5 to 10 minutes.